CLARA T. GINN
Cincinnati, O.

The PEERLESS Loose Leaf Book.

Patent Applied for.

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CLARA THOMAS GINN.

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PROPERTY OF,

CLARA THOMAS GINN,
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U. S. A.

Oct 14 1918

DIRECTIONS

FOR USING THE PEERLESS REMOVABLE LEAF MEMORANDUM BOOK.

When it is desired to remove or to insert leave open the book at the point where the leaf is to b removed or inserted, being careful not to bend th metal binding strips.

When inserting the leaves be sure that the bindin strips pass beneath the lips of the metal back in th cover. Do not use too much force in inserting th leaves in the cover. They should glide easily int place, and if they bind there is something wrong– either you have more leaves in your book than it i intended to carry, or your binding strips are nc beneath the lips of the metal back.

Vegatables.

New Orleans Spaghetti

2 onions - butter - 1 can
tomatoes - 2 green peppers
1 level cup grated cheese
½ lb Spaghetti salt +
Red pepper. brown onions
in butter, add tomatoes
+ cut up peppers season
+ cook 20 min.
cook Spag - in clear
boiling water - 20 min
put in baking dish
1st layer of Spag - then
pour over some sauce
+ some cheese
alternate till dish
is full - take from
30 to 40 min. mushrooms
can be added to sauce

Butterscotch Sweet

6 medium Sweet Pot.
3 tbl. butter - 1 cup
brown sugar - ½
tsp. salt. Boil pot.
in skins till tender.
Peel + slice in
baking dish.
Heat the butter,
sugar + salt + pour
over pot - Bake
slowly till candied.
add a pt of dried
orange pekoe chinnam

Corn Pudding

1 can crushed or grated corn
2 eggs - 1 cup milk
2 tbls melted butter
1 tbs salt
½ tbs white pepper.
Beat yolks of eggs. add milk, salt, pepper & butter. then mix in corn - beat whites stiff & fold into mixture - grease the baking dish with butter & bake in a moderate oven for 30 min.

Corn Pudding

2 eggs - 2 cups
cond - 1½ cups
milk - 1 level
tbs. salt - ¼ level
tbs. pepper - ½ level
tbs B. powder.
½ cup flour.
1 tbl - melted butter
Beat eggs until light
then add other ingredients
last - B. Powder.
Grease dish & take
25 min. moderate oven

Corn Pudding

1 can crushed or grated corn
2 eggs - 1 cup milk
2 tbls melted butter
1 tsp salt.
¼ tsp white pepper.
Beat yolks of eggs. add milk, salt, pepper & butter. then stir in corn - beat whites stiff & fold into mixture - grease the baking dish with butter & bake in a moderate oven for 30 min.

Corn Pudding

2 eggs - 2 cups
corn - 1½ cups
milk - 1 level
tps. salt - ¼ level
tps. pepper - ½ level
tps B. powder.
½ cup flour.
1 tbl - melted butter
Beat eggs until light
then add other ingredients
last - B. Powder.
Grease dish & take
25 min. moderate oven

Scalloped Onions

1 doz medium sized onions - 1 tbl butter 2 tbl flour 1½ cups boiling water - salt pepper & bread crums. Peel onions & cut in ¼ slices - let stand in cold water ½ hr. Mix butter & flour then add gradually boiling water cook 2 min & season well - grease baking dish put in layer of onions then bread crums & alternate fill then pour over white sauce. Bake 1 hr.

Potato + Sauge Roll

½ lb pork sausages.
1 egg - cold potatoes
cold bread crumbs
salt & pepper. beat
up egg + add to
seasoned pot. fill
large spoon with
potatoes then put on
½ sausage then more
pot then dip in
bread crumbs + fry
in deep fat. serve
hot on slices of
fried bread.

Peas in Potatoe Cups

Four people -
6 medium pot-boiled
mashed - form into
balls + indent with
large end of an egg
(boiled) - brown at
fire + fill with
peas which have
been seasoned +
heated.

Vienna Tomatoes

cut tomatoes in halves - shape sausage & fry from both sides place between the tomatoes & put on ½ slice bacon, then cover with other half a slice of tomato & bake until tender but not broken put sprig of parsley on top of each when serv

Mushrooms to cook.

Peel mushrooms smother in fresh butter for 10 min. add boiling cream & let cook 10 min. Pepper salt & serve on toast.

Mushrooms Sauté

1/4 lb. mushrooms sauté in 2 tbs butter season with salt & paprika lemon juice & chopped parsley add 1 cup cream cook & let reduce a little. arrange mushrooms in a round of toast pour liquid over all cover with glass bell & let take 15 min. in moderate oven. send to table with

Piel

Pumpkin pie

2 cups pumpkin
3 eggs - 1 cup sugar
pinch nut meg -
pinch salt - 1/4 tps
cinnamon - pinch
cloves - pinch ginger
cup milk - cup flour
put in small amount
of water (if necessary).

LEMON SAUCE.

One-half cup sugar, 1 tablespoon cornstarch, ⅛ teaspoon salt, 1 cup boiling water, 1 tablespoon butter, ¼ cup lemon juice, 1 teaspoon grated lemon rind.

Put sugar, cornstarch, and salt into top part of double boiler. Add boiling water, stirring constantly until last drop. Cook over hot water about 18 minutes, stirring occasionally. Remove from heat; stir in butter, lemon juice and rind. Serve hot.

Lemon pie

1 cup sugar 1 tbl.
flour - 2 cups
water - 1 lemon
3 eggs. mix flour
& sugar then add
water little at a
time add egg
yolks - lemon
last - grate rind in
also -
beat whites stiff
add 1 cup sugar &
pinch of salt

Fritters

Left over mashed Potatoes

1 cup mashed potatoes
1-2 cup flour
2 tbl. milk
2 eggs
1 tsp B. Powder salt
fry in deep fat

Rice fritters

Mix 1 cup cold boiled rice with one half cup milk & 2 well beaten eggs then add ½ cup flour. ½ tsp B. powder & a little sugar - fry in plenty lard. serve with Maple syrup. or Jelly.

apple fritters.

6 medium apples - 1 cup milk - 1 cup flour - 2 tps B. powder. ½ tps salt - 2 eggs.

core apples & cut in rounds ¼ in. thick dip in batter & fry in deep fat.

sift flour - B. powder & salt in bowl add milk slowly & the well beaten eggs. mix well.

corn fritters

1 can corn - 3 eggs
1 cup flour - 3 tsp
B. Powder - 1 tbs
salt - ½ tbs pepper.
put corn in bowl
chop then add
well beaten eggs.
flour - seasoning
+ B. powder. + fry
in well greased
hot griddle or in
deep fat.

Corn fritters with Jelly

2 eggs - 1 tps B. Powder
1 can corn - salt & pepper
1 cup milk
1 cup flour
Beat yolks & add milk - then corn seasoned. Beat whites stiff - then add B powder to flour is sifted with flour. Mix all together & fry in deep fat. Digout hole in center & put in Jelly.

Tomato Aspic
Grind 1 qt or 1 large can tomatoes and several slices of onion and 1 tbs salt 4 tbs sugar
Soak 2 tbs gelatin in ½ cup cold water
Strain tomatoes + then add soaked gelatin and ½ cup vinegar. Put 1 tbs cream cheese in any reasonable portion of mold then add the hot liquid
take out by a fine cloth (wet) to return to mold.

Salads.

Thousand Island Dressing for Salads

In large bowl, set in chopped ice, mix together:

1 pint mayonnaise
2 teaspoonfuls of chili sauce.
1 teaspoonful of vinegar
1 teaspoonful of caviar
1 chopped green pepper (pimiento)
1 chopped hard-boiled egg, not too fine.
Chives, paprika, salt, pepper, the juice of half a lemon.

* * *

Deviled Eggs

Hard boil six eggs. When done throw them into cold water and remove the shells. Cut the eggs carefully into halves, remove the yolks through a sieve, add to them two teaspoonfuls of chopped ham, fine cut chives or parsley, ½ teaspoonful of Coleman mustard, little Worcestershire sauce, salt and 2 teaspoonfuls of sweet cream. Form into balls, place them in the empty white halves, put the 2 halves together and roll in waxed or tissue paper. These eggs are also nice served in halves on lettuce as a salad.

Salade dressing

1 egg beat well
1 qt mazola oil
after egg is beaten well,
add oil little at a
time until all is
added - then put in
½ tsp salt & juice
of one lemon.

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1 yolk hard boiled
egg - 2 yolks raw
egg mashed to-gether
add one cup of oil
by drops - ½ tsp mustard

Salad dressings

add Roquefort
cheese to French
dressing

1 flat tbs salt.
2 flat tbs sugar
+ juice of 1 lemon.
add cream (sweet)
as desired.
(good for fruit)

Salad dressing for slaw

1 cup vinegar
1 cup sugar. 1 tbl
butter 1 egg beaten
with 1 tbl flour
+ 1 pint cream.

Salad dressing - Fried

2 eggs beaten - 2 tbl sugar - 1 tps salt 1 tps ground mustard 1 heaping tbl. flour - ½ cup vinegar ½ cup water 1 tbl butter and a little paprika when done - mix mustard & flour in water cook in d. boiler. 1 cup dressing to 2 cups whipped cream.

Plain cooked S. dressing

1 egg - 3 tbl vinegar
3 tbl sugar,
pinch salt, pinch
mustard. 1 tbs
butter - cook in
double boiler
stirring all time
then take out
with cream as
desired.

over lettuce.

½ tbs salt ½ tbs mustard
1 tbs flour - 1 tbs
sugar - ½ tbs butter
yolk of 2 eggs
3 tbl vinegar.
cook & add
cream

Simple salad

1 head lettuce. 2 large grapefruit French dressing 1 cup chopped pecan meats. R. Roquefort cheese. Line bowl with lettuce tear and tender sections grapefruit - lay in bowl + add nuts - mix dressing with tarragon vinegar a dash of curry powder pour over salad + let stand one hour - don't stir just before serving add cheese -

Contents.

Desserts

Fruit Cocktail.

diced grapefruit
peaches - pears &
few slices onions
& over side white
grapes cut in halves
& seeded over this
pour syrup made
from 3 tbl sugar
boiled ½ min then
add the rest of juice
sprinkle top with
chopped pistachio
nuts.

Peach dessert

put 3 halves
in plate -
heat up cream
add sugar then
put on peaches.
1/2 pint serves
8 people.

Marshmallow Dainties

nice to serve with hot chocolate

Lay a marshmallow on top of vanilla wafer - place in hot oven to brown quickly.

Coconut Cake

2 cups Sugar ¾ C. butter
3½ C flour ½ tsp salt
3 tsp B. Powder
1½ cups milk - 1 tsp Vanilla
½ tsp almond - 3 egg
whites. Bake 50 min @ 350°

White Icing

1 cup sugar ⅓ C water
⅛ C cream tarter 2 egg
whites 1 tsp vanilla

1½ C sugar ½ C water boil
to 238° F. pour slowly on
stiff beaten egg whites 3.
spread. Then add black
walnut meats

Cakes

Banana Bread

½ c butter - 1C sugar
2 eggs - 3 bananas
mashed well. (2 c flour
1 tsp soda sifted together)
1 cup nut meats
mix in order given
Bake in greased pan
40 min in moderate
oven.

Strawberry Short cake

1 pint flour - ½ tbs salt - 2 tbs B. powder sifted 4 times - mix in ¼ cup butter then add the 1 egg & 1 scant cup milk which has been heat together, makes two layers

cake ?

2/3 cup brown sugar
4 tbl sweet cream
1 egg - 1 & 1/2 tps B. powder
1/2 tps vanilla flour
to make stiff batter

cake ?

1/4 cup chopped raisins - 1/4
cup butter - 1/2 cup sugar
mixed together
1 cup flour - 1 tps
vanilla - pinch salt
1 level tps soda in
1/2 cup hot water.

small cake

1 cup sugar - 2 tbl butter - ½ tsp salt 2 eggs well beaten in 1½ cups milk. 4 cups flour 1 tsp B. powder - grease pan bake 20 min. slow oven.

small cakes

3 eggs beat well - 1 cup sugar ½ tsp salt 1 cup flour - 1 cup black walnuts 1 lb. dates cut - 4 minutes slow oven.

Plain cakes

cup & round.

1 cup sugar - ½ cup butter - Or 2 eggs scant cup milk 2 scant cups flour 2 tps B. powder. 1 tps vanilla. mix sugar & butter then add eggs - milk - vanilla flour - fold in b. powder.

Fruit cookies.

2 cups sugar - 1 cup butter - 3 eggs - 4 tbs cream - 1 level tps soda in a bit of warm water - 1 cup raisins - ½ lb nuts chopped 3½ cups flour - drop on buttered tins.

Pan cakes

Spice cake.

2 cups brown sugar
2 eggs beaten ½ cup
butter - 1 tps soda
in bit warm water
then fill cup with
buttermilk - 2 tps
cinnamon - ⅓ tps cloves
1 tps nutmeg 1½ tps
B. powder - 2⅔ cups
flour.

Cherry cobbler

1½ cups flour.
2 tps B. powder level.
pinch salt.
1 cup milk.
3 eggs - beat whites
separate & put in
last - put 1 heaping
tbl lard in hot
baking dish then
layer in batter &
put cherries on top
with sugar & cinnam
bake in hot oven.

Fillings for cakes

Suet

Sauces

Marshmallow filling

3/4 cups sugar 1/4 cup milk-boil 6 min. 1/4 lb marsh-2 tbl. hot water-1/2 tsp. vanilla-(cook in boiler) — — —

White icing

2 cups sugar water to dissolve cook till soft ball forms. 2 egg whites beaten stiff add syrup quickly

Sauce-cake

1 pint hot water thicken with corn starch. ½ cup white sugar - large lump butter - ½ tsp vanilla vinegar & mace to taste.

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cocoa Icing

2 tbl cocoa
8 tbl 1½ cup conf. sugar
3 tbl milk (about)
1 scant tsp vanilla
1 tbl melted butter

Icing.

1 cup conf. sugar.
Imitation Pineapple
flavor - a nectar
(good in spice cake)

Bricks

Whip one egg - white
+ yolk separate
+ a little sugar,
1 cup of cider + pour
over a glass of
shaved ice + grate
on a bit of nutmeg.

Soups

Cream of celery soup.

3 cups of celery cut in small pieces. 1 pt. boiling water - 2 1/2 cups milk - 1 slice onion - 3 tbl. butter 1/4 cup flour - salt & pepper. Cook celery in boiling water then rub thru a sieve - scald milk with onion. Then remove onion & add milk to celery melt butter then add flour when thoroughly blended add a little of the celery mixture then pour all in soup - season to taste -

Potato Soup.

cut fine one onion and carrot & about 6 good size potatoes simmer until done in 1 qt milk - pass thru a wire sieve return to pan add a piece of butter & season to taste. serve with diced toasted bread.

3 pieces stale bread
broken into pieces.
2 tbs. butter - 1 pie
onion cut in fine
pieces fry all 3 min.
add 3 cups boiling
water - salt - paprika
cover cook 20 min.
strain then add 1
cup hot milk.
chopped parsley.
reheat & serve.
(Sauk) 4 persons

Meats, fish and fowl

Meat sauces

Scalloped Oysters

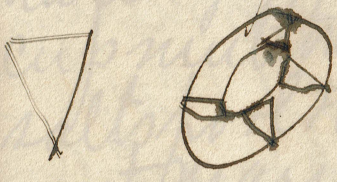
1 pt fresh oysters ½ cup butter - 1 pt bread crumbs 2 eggs - 1 cup milk or cream - lemon juice & juice to flavor salt & red pepper. Clean oysters & mix with bread crumbs - add juice - butter - few drops lemon juice & milk - set on stove & cook till thick - when cool add eggs & fill shells bake ½ hour minutes & serve hot

Chicken à la King

2 cups chicken
4 fresh mushrooms
yolks 2 eggs.
1 tbl butter 1/4 green
pepper - 1 cup thin
cream - 1 cup chicken
broth - 3 tbl flour
1/2 tps salt - 1/4 tps
paprika - 1 tps
lemon juice.
Dice chicken - rub
mushrooms - chop

stock + pepper mix
chicken broth + cream
measure paprika
salt, flour -
measure butter in
separate pan -
beat yolks: add
lemon juice - cook
nutmeg + pepper
until soft in the butter
melt butter add flour
slowly stir smooth
add stock stir well
then bring to boil + add
mushrooms, heat chicken

egg yolks last
serve on platter
with parsley
toast & parsley



Stuffed Leg of Mutton

1 small leg of mutton
5 oz fat Pork 1 cup
bread crumbs 1 salt spoon
mace 1/2 pepper 1/2 Carrot
1 cup mutton stock
1 salt spoonful thyme 1/2
sweet marjoram 1/2
sage - 1 tbl chopped
parsley - 1 onion
take out bone & fill
with dressing allowing
tie buttered paper
over end to keep dressing
oven with onion cut

Scallops of cold meat

Heat together over fire
1 tbl flour - 1 tbl butter
add 1 cup of stock + ½
cup of milk. stir until
it boils for 3 min.
season add 1 cup.
diced cook meat or
chicken put in shells
sprinkle with bread
crumbs + bake.

Layer bacon
" Raw Rabbit
" Veal - cake
in sealed pot.

Roast chicken.

cut in pieces.
fry - add onions
carrots - mushroom
peas - + tomatoes

Bake whole
same way.

Codfish Kedgeree.

Mix ½ lb. cooked shredded codfish with 1 cup boiled rice - melt 1 tbl. butter put in fish & rice season with salt pepper nutmeg & mace - stir over fire until hot add 1 - hardboiled egg rubbed thru a sieve - put in hot garnish with hard boiled egg sliced.

White sauce - Chicken

butter melted 2 tbl
flour - stir well -
add a bit of cold
water beat then add
chicken broth when
ready to serve add
the yolks of one
egg mixed with
lemon juice.
— — —
same for fish
but add capers.

Rabbit fried.

1 tbl butter in hot pot - small onions - 10 or 12 - fry rabbit brown. add flour with a little water and a glass (small) wine a little more - a leaf of thyme - Laurier salt + pepper.

Hamburg steak in Potato nests.

To 3 cups hot mashed potatoes add 1 tbl butter 2 tbl hot cream & beaten yolks of 2 eggs - salt pepper & onion juice to taste beat until light put in buttered shallow dish leave hole in center then fill with cooked Hamb - reheat in oven & [illegible]

Sauce for oysters or lobster & crabs

1 cup of catchup
add 2 tbs vinegar
1 tbs tabasco sauce
1 tbs grated onion
1 tbs " horseradish

Tunney fish in Ramekins

break into flakes
½ lb can tunney fish
add 3 tbl bread crumbs
that have been browned
in butter - add 2
finely chopped hard
boiled eggs - moisten
with ½ cup melted
butter + ½ cup milk
+ season to taste
beat in stiffly whipped
white of 1 egg put in
ramekins - put an
extra crumbs + grated cheese
bake until brown.

Preserves and Jelly

2 qt strawberries
1 large pineapple
2 oranges
1 lemon
1 cup fruit 1 cup
sugar.

Sauces for Meats & dessert

Breakfast dishes

Miscellaneous

Breakfast dishes

Bruchstücke

Custards

Contents

puddings

Sandwiches

Cheese Sandwich

1 lb. American cheddar cheese in a bowl (crushed) add ¼ lb butter 1 tbl Worcestershire ¼ tsp English mustard & little paprika - mix all to smooth paste & serve on thin cut bread & butter or saltine crackers.

Chaux Soudures

M. Ouvrard

Chaleur Chaux ou

Fusil (Pinard)

Oxy & Ox. Autre

Métal Mercure Chaux

Tête Oxy Lick

Mastard + Litte

Oxyde - Mis en

Chaux Sept +

Chaux en Mis Oxy +

Oxyde + Litte Chaux

Breads.

Biscuits.

1 qt flour 2 t.
ths B. powder.
1 tbs salt - 2 tbl
lard - mix well.
½ tbs soda in
1 pint of sour milk
roll out & cut
24 biscuits

Muffins.

1 pint flour.
1 tps B. powder.
½ tps salt.
Lard size of an egg.
½ pint sweet milk mixed with one egg then pour on flour. (thick batter) (grease the tins).

Royal Cinnamon Buns

2 cups flour - 2 rounded tps B. powder - 1 tps salt 2 tbs shortening ½ cup sugar - 1 tps ground cinnamon + 2 tbs washed + dried currents 2 tbl washed seeded raisins ½ cup milk - Sift flour salt + B. Powder - add lard lightly with tips fingers - add milk slowly to form stiff dough - roll out in thick on floured board brush with melted butter - sprinkle with sugar cin - raisins + currents - roll cut 1½ in place cut

edges up on well greased pan and bake in moderate oven 30 to 35 min. (makes 12)

Waffles (Royal)

3 cups flour 4 tsp B. Baking Powder ½ tsp salt 2 cups milk ½ cup butter 4 eggs.

Dumplings.

1 cup sweet milk
yolks of 2 eggs -
1 large tbl lard
melted 1 tps sugar
pinch salt. flour
to make stiff dough.
2 h. tps b. powder
add whites last
beaten stiff. drop
from tps. Fry
gravy.

Caudy

Taffy.

2 cups gran. sugar
1 cup water
1 tbl vinegar
1 tbl butter a
bit 1 vanilla
when formsball
in water pour
out on buttered
dish then pull.

Soap

dissolve ¼ cup lye in ½ cup cold water - stir with stick - add ½ cup melted grease - cool stir until creamy pour into brick shaped pan & let cool then cut.